DAFTAR PUSTAKA

1. World Health Organization. Diarrhoea. 2020.
2. World Health Organization. Diarrhoea in the Western Pasific.
3. Riskesdas K. Hasil Utama Riset Kesehatan Dasar (RISKESDAS). 2018;44(8):1–200.
4. Sinthamurniwaty. Faktor-faktor Risiko Kejadian Diare Akut pada Balita (Studi Kasus di Kabupaten Semarang). Universitas Diponegoro. 2006.
5. Yunus SP, J. M.L U, Odi Pinontoan MS. Hubungan Personal Higiene dan Fasilitas Sanitasi dengan Kontaminasi Escherichia coli pada Makanan di Rumah Makan Padang Kota Manado dan Kota Bitung. JIKMU. 2015;5(2):210–20.
6. Abdel-Monem M, Mohamed E, Awad E, Ramadan A-H, Mahmoud H. Multiplex PCR as Emerging Technique for Diagnosis of Enterotoxigenic E. Coli Isolates from Pediatric Watery Diarrhea. J Am Sci. 2014;10(10):157–64.
7. Halim F, Warouw SM, Rampengan NH, Salendu P. Hubungan Jumlah Koloni Escherichia Coli dengan Derajat Dehidrasi pada Diare Akut. Sari Pediatr. 2017;19(2):81.
8. Kusuma SAF. Escherichia coli. Pustaka Unpad. 2010;(4):1–9.
9. Butel JS, Morse SA, Carroll KC. Microbiology JAWETZ. 24th ed. 2007. 148–149 p.
10. Fadhila MF, Wahyuningsih NE, D YH. Hubungan Higiene Sanitasi dengan Kualitas Bakteriologis pada Alat Makan Pedagang di Wilayah Sekitar Kampus Undip Tembalang. J Kesehat Masy. 2016;3(3):769–76.
11. Marisdayana R, Harahap PS, Yosefin H. Teknik Pencucian Alat Makan, Personal Hygiene terhadap Kontaminasi Bakteri pada Alat Makan. J Endur. 2017;2(3):376.
12. Handriansyah Malah, Janno Bernandus JMR. Gambaran Keberadaan Bakteri Escherichia Coli Pada Peralatan Makan Di Rumah Makan Pasar Tuminting Kota Manado. J Kesehat Masy. 2018;1.
13. Rahmadiani RA, Sulistiyani, Dewanti ikie AY. Faktor-faktor yang Mempengaruhi Angka Kuman pada Peralatan Makan di Lapas Wanita Kelas IIA Semarang. J Kesehat Masy. 2016;4(1):442–9.
14. Permenkes RI No 1096/MENKES/PER/VI/2011. UUD Jasa Boga 1096. Dk. 2015;53(9):1689–99.
15. Istini. Pemanfaatan Plastik Polipropilen Standing Pouch Sebagai Salah Satu Kemasan Sterilisasi Peralatan Laboratorium. Indones J Lab. 2020;2(3):41–6.
16. Guridi A, Sevillano E, Fuente I de la, Mateo E, Eraso E, Quindós G. Disinfectant Activity of a Portable Ultraviolet c Equipment. Int J Environ Res Public Health. 2019;16(23).
17. Kim D-K, Kang D-H. UVC LED Irradiation Effectively Inactivates

Aerosolized Viruses, Bacteria, and Fungi in a Chamber-Type Air Disinfection System. Am Soc Microbiol. 2018;84(17):1–11.
18. Kowalski W. Ultraviolet Germicidal Irradiation Handbook. Springer Heidelberg Dordrecht London New York; 2009. 17–21 p.
19. Yang J-H, Wu U-I, Tai H-M, Sheng W-H. Effectiveness of an Ultraviolet-C Disinfection System for Reduction of Healthcare-associated Pathogens. J Microbiol Immunol Infect. 2019;52(3):487–93.
20. Coohill TP, Sagripanti JL. Overview of the Inactivation by 254 nm Ultraviolet Radiation of Bacteria with Particular Relevance to Biodefense. Photochem Photobiol. 2008;84(5):1084–90.
21. Gayán E, Álvarez I, Condón S. Inactivation of bacterial spores by UV-C light. Innov Food Sci Emerg Technol. 2013 Jul;19:140–5.
22. Sulatri NL, Yogeswara IBA, Nursini NW. Efektifitas Sinar Ultraviolet terhadap Cemaran Bakteri Patogen pada Makanan Cair Sonde untuk Pasien Immune-compremissed. J Gizi Indones (The Indones J Nutr. 2017;5(2):112–8.
23. Ariyadi T, Dewi S. Pengaruh Sinar Ultravioet terhadap Pertumbuhan Bakteri Bacillus sp. Sebagai Bakteri Kontaminan. J Kesehat Unimus. 2009;2(2):105463.
24. Cahyonugroho OH. Pengaruh Intensitas Sinar Ultraviolet dan Pengadukan terhadap Reduksi Jumlah Bakteri Escherichia coli. J Ilmu Kesehat. 2009;2(2):18–23.
25. Madappa T, MD, MPH. Which Type of Escherichia coli (E coli) is the Most Common Cause of Foodborne Diseases? mecscape. 2019.
26. Permatasari N. Gambaran Kontaminasi Bakteri Pada Peralatan Makan Anak Di Tk Teratai Unm Makassar Tahun 2017. Dep Kesehat Lingkungan, FKM Univ Hasanuddin. 2017;1–94.
27. Dai T, Vrahas MS, Murray CK, Hamblin MR. Ultraviolet C Irradiation: an Alternative Antimicrobial Approach to Localized Infections? Expert Rev Anti Infect Ther. 2012;10(2):1–22.
28. Guidelines on Limits of Exposure to Ultraviolet Radiation of Wavelengths between 180 nm and 400 nm (Incoherent Optical Radiation). Int Comm NON-IONIZING Radiat Prot. 2004;171–86.
29. Guerrero-Beltrán JA, Barbosa-Cánovas G V. Review: Advantages and limitations on processing foods by UV light. Food Sci Technol Int. 2004;10(3):137–47.
30. Yin R, Dai T, Jorge AES, Huang Y-Y, Melo WC de. Light based anti-infectives: ultraviolet C irradiation, photodynamic therapy, blue light, and beyond. Curr Opin Pharmacol. 2013;13(5).
31. Blázquez E, Rodríguez C, Rozas AP de. Ultraviolet (UV-C) inactivation of Enterococcus faecium, Salmonella choleraesuis and Salmonella typhimurium in porcine plasma. PLoS One. 2017;12(4).
32. Yang C, Sun W, Ao X. Bacterial inactivation, DNA damage, and faster ATP degradation induced by ultraviolet disinfection. Front Environ Sci Eng. 2020;14(1):1–10.
33. Sofia DR. Perbandingan Hasil Disinfeksi Menggunakan Ozon Dan Sinar

Ultra Violet Terhadap Kandungan Mikroorganisme Pada Air Minum Isi Ulang. Agroscience (Agsci). 2019;9(1):82.
34. Mody R, Mody B, Dave P. Damage to the plasma membrane in Escherichia coli K-12 induced by far-ultraviolet radiation and its repair. Radiat Res. 1991;127(2):156–63.
35. Navarrete JS, Jannet N, Pérez R, Trejo AG, Dolores J, Garibay T. Simplified modeling of E . coli mortality after genome damage induced by UV - C light exposure. Sci Rep. 2020;10(0123456789):1–15.
36. Schmid J, Hoenes K, Rath M, Vatter P, Hessling M. UV-C inactivation of Legionella rubrilucens. GMS Hyg Infect Control. 2017;12(April):Doc06.
37. Riedel S, Hobden JA, Morse SA. Jawetz Melnick & Adelbergs Medical Microbiology. 28th ed. McGraw-Hill Education; 2019.
38. Brown A, Smith H. Benson's Microbiological Aplications. 13th ed. McGraw-Hill Education; 2015.
39. Willey JM, Sherwood LM, Woolverton CJ. PRESCOTT, HARLEY, AND KLEIN'S MICROBIOLOGY, SEVENTH EDITION. 7th ed. FEBS Letters. McGraw-Hill Education; 2008. 372–372 p.
40. Aslinar, Jurnalis YD, RN EP, Sayoeti Y. Probiotic Weisella paramesenteroides on enteropathogenic E. coli-induced diarrhea. Paediatr Indones. 2014;54(4):207–12.
41. Murray PR, Rosenthal KS, Pfaller MA. Medical microbiology. 9th ed. Vol. 146. elsevier; 2021. 2 p.
42. Starr C, Taggart R, Evers C, Starr L. Biology The Unity and Diversity of Life. 14th ed. 2016. 832 p.
43. Syarifuddin A, Sulistyani N. Aktivitas Antibiotik Isolat Bakteri Kp13 dan Analisa Kebocoran Sel Bakteri Escherichia coli (Activity of Antibiotic Bacterial Isolate Kp13 and Cell Leakage Analysis of Escherichia coli Bacteria). 2018;16(2):137–44.
44. Maksum I, Padjadjaran U, Sriwidodo S, Padjadjaran U, Indriyani A, Padjadjaran U. Sistem Ekspresi Protein Rekombinan di Escherichia coli secara Ekstraselular. 2019.
45. Wang J, Ma W, Wang X. Insights into the structure of Escherichia coli outer membrane as the target for engineering microbial cell factories. Microb Cell Fact [Internet]. 2021;20(1):1–17. Available from: https://doi.org/10.1186/s12934-021-01565-8
46. Levinson W. Review of Medical Microbiology and Immunology. 14th ed. McGraw-Hill Education; 2016.
47. Kupfer A. Escherichia coli, a Versatile Pathogen (Current Topics in Microbiology and Immunology) [Internet]. Vol. 340, Current Topics in Microbiology and Immunology. 2018. 1180–1181 p. Available from: http://www.springer.com/series/82
48. Forbes B et al, Sahm DF, Weissfeld AS. Beiley and Scott's Diagnostic Microbiology. 12th ed. elsevier; 2007.
49. Wanger A, Chavez V, Huang RSP, Wahed A, Actor JK, Dasgupta A. Biochemical Tests and Staining Techniques for Microbial Identification. Microbiol Mol Diagnosis Pathol. 2017;61–73.

50. Wanger A, Chavez V, Huang RSP, Wahed A, Actor JK, Dasgupta A. Media for the Clinical Microbiology Laboratory. Microbiol Mol Diagnosis Pathol. 2017;51–60.
51. McDonnell GE. Antisepsis, Disinfection, and Sterilization. ASM PRESS; 2007.
52. Aryal S. MacConkey Agar- Composition, Principle, Uses, Preparation and Colony Morphology [Internet]. microbiology info. 2018. Available from: https://microbiologyinfo.com/macconkey-agar-composition-principle-uses-preparation-and-colony-morphology/
53. Aryal S. Tryptic Soy Agar [Internet]. Microbe Notes. 2019. Available from: https://microbenotes.com/tryptic-soy-agar/
54. Kitch TT, Jacobs MR, Appelbaum PC. Evaluation of RapID onE System for Identification of 379 Strains in the Family Enterobacteriaceae and Oxidase-Negative, Gram-Negative Nonfermenters. J Clin Microbiol. 1994;32(4):931–4.
55. Zimbro MJ, Power DA, Miller SM, Wilson GE, Johnson JA. Difco & BBL Manual: Manual of Microbiological Culture Media. Citeseer. 2009. 289 p.
56. S S. PENGARUH INTENSITAS, LAMA WAKTU PENYINARAN DAN POSISI SUMBER SINAR ULTRAVIOLET TERHADAP REDUKSI JUMLAH BAKTERI E.coli PADA AIR SUMUR. Fak Mat dan Ilmu Pengetah Alam Mataram. 2018;
57. de Alba AEM, Rubio MB, Morán-Diez ME, Bernabéu C, Hermosa R, Monte E. Microbiological evaluation of the disinfecting potential of UV-C and UV-C plus ozone generating robots. Microorganisms. 2021;9(1):1–12.